

A TASTE OF KOREA

The Restaurant at Genesis House serves distinctively Korean cuisine, reimagined with a modern twist. The menu boasts a unique culinary experience into the heart of Korea where the elevated flavors found in each of the seasonally rotated menus deliver a tantalizing experience – to not just satiate the appetite, but to stimulate the senses – utilizing the finest local and imported ingredients.

Whether you are here to explore the secrets hidden in our vast collection of rare books, to immerse yourself in the modern interpretation of a traditional Korean hanok, to relax on the terrace with a light bite, or to experience our Chef curated tasting menu – we encourage you to “allow us to be there for you” as our cherished guest, and enjoy our son-nim approach to hospitality.

TASTING MENU

JUJEONBURI*

주전부리

Lotus Chips, Beef Jerky With Pine Nuts, Seaweed Chips

JEONBOKCHAE*

전복채

Chilled Abalone, Diver Scallops, King Crab, Asian Pear, White Asparagus, Pine Nut Sauce

MANDU*

만두

Choice of Wagyu Beef OR Tofu Dumplings

DOMI TWIGIM*

도미튀김

Rice Flour Crusted Red Snapper, Spring Salad

YANGNYUM SOSOGI*

양념 쇠고기

Marinated and Seared Beef, Spring Vegetables, Jang Trio Sauce (Doenjang, Gochujang, Ganjang)

JAPCHAE

잡채

Sweet Potato Noodle, Seasonal Mushrooms, Burdock Root, Chives

Served with a side of kimchi and banchan

DOENJANG CRÈME BRÛLÉE

된장 크렘브뤼레

Double Cream, Doenjang, Seasonal Berries

Tasting Menu \$185 | Pairing Beverage \$115

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.*

SMALL PLATES

CHAMCHI MUCHIM*

참치무침

Yellowfin Tuna, Flying Fish Roe, Doenjang, Radish, Cilantro Salad

\$28

JEONBOKCHAE*

전복채

Chilled Abalone, Diver Scallops, King Crab, Asian Pear, White Asparagus, Pine Nut Sauce

\$35

YUKHOE*

육회

Wagyu Beef, Asian Pear, Pickled Vegetables, Sesame, Pine Nut, Egg Yolk, Beetroot Chip

\$29

MANDU*

만두

Choice of Wagyu Beef OR Tofu Dumplings

\$23

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YUKHOE

육회

Wagyu Beef, Asian Pear, Pickled Vegetables, Sesame, Pine Nut, Egg Yolk, Beetroot Chip

Yukhoe has a long history in Korea with influences from the Mongolians. However, it wasn't until the 17th century that Yukhoe started to appear in records when it was mentioned in culinary literature of the Joseon Dynasty. During the Joseon Dynasty, only the royal family was allowed to butcher cows, making it difficult for others to obtain fresh beef for Yukhoe. Thus, it was mainly enjoyed at royal banquets.

Yukhoe 육회, traditionally a Korean dish made with fresh beef and various seasonings, is reimagined here using premium Wagyu beef. Enhancing the traditional Yukhoe's freshness and flavor, this modern version incorporates Asian pear, pickled vegetables, sesame, pine nuts, egg yolk, and beetroot chips. This adaptation blends traditional culinary methods with contemporary elements, offering a new interpretation of a classic taste.

NOODLES & RICE

BIBIM RISOTTO*

비빔리조또

Snow Crab, Sea Urchin, Petite Spring Vegetables, Perilla Oil

\$30

BOM BOKKEUMBAP

봄 볶음밥

*Bulgogi Beef, Spring Mountain Leaves, Tot Seaweed, Petite Spring (Bom) Vegetables,
Tofu, Chrysanthemum*

Served with chilled cucumber seaweed soup

\$32

JAPCHAE

잡채

Sweet Potato Noodle, Seasonal Mushrooms, Burdock Root, Chives

Served with a side of kimchi and banchan

\$31

MUL NAENGMYEON*

물냉면

Buckwheat Noodles, Wagyu Beef, Tangy Seasonal Vegetables, Spicy Beef Broth

Served chilled

\$29

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LARGE PLATES

YANG GOGI*

양고기

Lamb Chops, Pea Leaf Namul, Roasted Potatoes, Turnips, Doenjang Jus

\$58

DAK YANGNYEOM GUI*

닭 양념구이

Grilled Chicken in Fermented Gochujang, Lettuce Wrap

\$39

DOMI TWIGIM*

도미튀김

Rice Flour Crusted Red Snapper, Spring Salad

\$42

YANGNYUM SOSOGI*

양념 쇠고기

Marinated and Seared Beef, Spring Vegetables, Jang Trio Sauce (Doenjang, Gochujang, Ganjang)

\$135

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JEONBOKCHAE

전복채

Chilled Abalone, Diver Scallops, King Crab, Asian Pear, White Asparagus, Pine Nut Sauce

Jeonbokchae, a modern interpretation of traditional Korean culinary artistry, features the ocean's jewels - abalone, diver scallops, and king crab - blending the flavors of the sea in an elegant harmony. Complemented by the sweetness of Korean pears and the earthiness of white asparagus, this dish is enriched with pine nut sauce, creating a depth of flavor that speaks to the fusion of New York's modernity and Seoul's heritage.

Jeonbokchae is a culinary creation born at the crossroads of New York and Seoul's gastronomic cultures, offering a novel taste experience.

KIMCHI

BAECHU KIMCHI

배추김치

Napa Cabbage Kimchi

YEOLMU KIMCHI

열무김치

Young Radish Water Kimchi

GYEJEOL KIMCHI

계절김치

Seasonal Kimchi

\$8 Each

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TRADITIONAL SNACKS

YEONGEUN TWIGAK

연근튀각

Lotus Chips

GIM BUGAK

김부각

Seaweed Chips

YUKPO*

육포

Beef Jerky with Pine Nuts

\$14 Each

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TEA SNACKS

SSAL GANGJEONG

쌀강정

Yuja Puffed Rice

\$11

YAKGWA

약과

Fried Honey Ginger Cookie

\$11

SONGDO YEOT GANGJEONG

송도엿강정

White Sesame Cracker

\$11

DESSERTS

GYEJEOL GALSU

계절감수

Seasonal Sorbet

\$13

DOENJANG CRÈME BRÛLÉE

된장 크림브뤼레

Double Cream, Doenjang, Seasonal Berries

\$15

YUJA CHEESECAKE

유자 치즈케이크

Korean Citrus, Seasonal Berries

\$16